

RECIPE



Rosemary Roasted Cashews

Ingredients

- 1 pound roasted unsalted cashews
- 2 tablespoons coarsely minced fresh rosemary leaves
- 1/2 teaspoon cayenne pepper
- 2 teaspoons light brown sugar
- 1 tablespoon kosher salt
- 1 tablespoon unsalted butter, melted

Preheat the oven to 350°F. Place the nuts on an ungreased baking sheet and bake for about 10 minutes until they are warmed through. Meanwhile, combine the rosemary, cayenne, sugar, salt and butter in a large bowl. Toss the warm nuts with the rosemary mixture until the nuts are completely coated. Serve warm.